



DARK CHOCOLATE AND RASPBERRY MONOPORTION

👤 Intermediate level

ALMOND & RASPBERRY FINANCIER

AVOLETTA

VIGOR BAKING

all-purpose flour
cornstarch
egg whites
unsalted butter 82% fat
raspberries

550g
4g
50g
50g
370g
120g
qb

Mix all the powdered ingredients by hand with a whisk.
Add the egg whites and then the melted butter, continue mixing until you obtain a smooth mixture.
Pour into cylindrical molds and add the CESARIN RASPBERRY TUTTAFRUTTA.
Cook at 160°C for approximately 20min.
To break down.

RASPBERRY GEL

FRUTTIDOR LAMPONE

LILLY NEUTRO

water

500g
100g
100g

Mix water and neutral Lilly with a whisk and add them to Fruttidor, pour into a hemisphere silicone mould.
Place in the freezer until completely hardened.

DARK CHOCOLATE MOUSSE

liquid cream 35% fat
SINFONIA CIOCCOLATO FONDENTE
68%
liquid cream 35% fat
water

150g
170g
200g
20g
20g

-Bring the cream (1) to the boil and pour it over the chocolate, emulsify until obtaining a shiny ganache.
-semi- whip the cream (2) and add the ganache.
-fill the silicone mold with the 68% DARK CHOCOLATE SYNFONIA mousse, place the raspberry gelled cylinders inside and blast chill.

irca
GROUP

Extraordinary
made simple.

ANHYDROUS RED FRUITS GLAZE

CHOCOSMART CIOCCOLATO BIANCO
CHOCOCREAM CRUNCHY FRUTTI ROSSI

300g
100g

-Heat the CHOCOSMART WHITE CHOCOLATE to 35°C
and add the CHOCOCREAM CRUNCHY RED FRUITS
-Glaze the raspberry financier cylinder.
-place in the fridge for a few minutes

WHITE CHOCOLATE SPRAY MASS

SINFONIA CIOCCOLATO BIANCO
BURRO DI CACAO

150g
150g

-Melt the cocoa butter and the WHITE CHOCOLATE
SINFONIA at 45°C.
-Spray the mass at 35°C.

FINAL COMPOSITION

- Once the financier is frosted, place a Pink/white rosette on it.
- Spray the white chocolate velvet effect topper.
- Decorate with tufts of whipped cream and then with Butterfly pink/white and fresh fruit.



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